

The background features several large, expressive pink brushstrokes of varying sizes and orientations. Interspersed among these strokes are small, light pink circular dots, some appearing in small clusters. The overall aesthetic is artistic and hand-painted.

ALIBI

W O O L L O O M O O L O O

#ALIBISYDNEY | @ALIBISYDNEY

FOOD

BY MATTHEW KENNEY


When I made the decision to become plant-based 15 years ago, it was a leap of faith and passion. In many ways, it was also a risk to my entire career.

However, I believed then and do now that plant-based is the future of food. In the right hands, plants become art and are not only nourishing, but are also the most delicious food we eat.

With the opening of Alibi, we are now serving our cuisine on 5 continents.

I've always loved Australia and dreamed of opening an inspired restaurant here. And here we are. I welcome you to our restaurant and hope you enjoy it as much as I enjoy being here for you.

@ALIBISYDNEY | #ALIBISYDNEY



8 COURSE CHEFS TASTING MENU \$75PP
ALCOHOLIC PAIRING + \$60PP
NON-ALCOHOLIC PAIRING + \$45PP

HOUSE SOURDOUGH WITH LEMON MYRTLE (GOF)

WATTLESEED BUTTER. NUTRITIONAL YEAST. PINK SALT

KIMCHI DUMPLINGS (GF)

GINGER FOAM. RED CABBAGE PUREE

2016 ELOQUESTA 'MUDGEE', CHARDONNAY, MUDGEE NSW

BEETROOT GIN CURED DAIKON (GF.GOF.NF)

SHAVED FENNEL. FRIED GINGER. PONZU GEL

NV GEKKEIKAN, JUNMAI, FUSHINI, KYOTO, JAP

TURNIPS (GF)

WASABI YOGHURT. SHIMEJI

2020 TEN MINIUTES '10X', PINOT NOIR, MORNINGTON PININSULAR, VIC

CELERIAC FONDANT (GF.NF)

BELUGA LENTILS. PICKLED OYSTER MUSHROOM.
BUCKWHEAT PANGRATTATO

2020, SEPPELTSFIELD, TOURRIGA, BARROSA, SA

RICE CAKES (GF.NF)

BROCCOLI. RED CHILLI. SESAME

2017, GOOD INTENTIONS 'THE ARTISAN LAVA' REISLING, MT. GAMBIER, SA

BLACK FOREST CHEESECAKE (GF)

KIRSCH CREAM. CHERRY COMPOTE

2020 PIERO GATTI BRACATTO, PIEDMONT, ITA

CHOCOLATE TERRINE (GF.NF)

MACA ICE CREAM. GOJI SAUCE

(GOF) GARLIC ONION FREE | (GF) GLUTEN FREE | (NF) NOT FREE



YOUR TASTING \$85PP
STARTERS WITH CHOICE OF ENTREE. MAIN & DESSERT

·STARTERS·

HOUSE SOURDOUGH WITH LEMON MYRTLE (GF)
WATTLESEED BUTTER. NUTRITIONAL YEAST. PINK SALT

KIMCHI DUMPLINGS (GF)
GINGER FOAM. RED CABBAGE PUREE

·ENTREE·

BEETROOT GIN CURED DAIKON (GF.GOF.NF)
SHAVED FENNEL. FRIED GINGER. PONZU GEL

CONFIT WITLOF (GF)
PICKLED LEAVES. PECAN CREAM. APPLE & BLACK GARLIC CUSTARD

KELP NOODLES CACIO E PEPE (GF.GOF)
PEA SHOOTS. SNOW PEAS. DRIED OLIVES

TURNIPS (GF)
WASABI YOGHURT. SHIMEJI

·MAIN·

GRILLED COURGETTE (GF)
EGGPLANT ANCHOVIES. ALMOND RICOTTA.
LEMON GARLIC CHILLI INFUSED OIL

CELERIAC FONDANT (GF.NF)
BELUGA LENTILS. PICKLED OYSTER MUSHROOM.
BUCKWHEAT PANGRATTATO

ABALONE MUSHROOM ADOBŌ (GF.NF)
SWEET CORN. QUINOA. GRILLED SHALLOTS

RICE CAKES (GF.NF)
BROCCOLI. RED CHILLI. SESAME

·DESSERT·

COCONUT YOGHURT CHEESECAKE (GF)
ALMOND PRALINE. STRAWBERRY CREMEUX. OLIVE OIL POWDER

BLACK FOREST CHEESECAKE (GF)
KIRSCH CREAM. CHERRY COMPOTE

CHOCOLATE TERRINE (GF.NF)
MACA ICE CREAM. GOJI SAUCE

APPLE MOUSSE (NF)
OAT CLUSTERS. ROSEMARY ICE CREAM

**ALIBI A LA CARTE MENU IS ONLY AVAILBLE
WEDNESDAY - FRIDAY**

ALIBI STAPLES

HOUSE SOURDOUGH WITH LEMON MYRTLE (GOF) \$5PP
WATTLESEED BUTTER. NUTRITIONAL YEAST. PINK SALT

KIMCHI DUMPLINGS (GF) \$7 PER DUMPLING
GINGER FOAM. RED CABBAGE PUREE



ENTREE + STARTERS

BEETROOT GIN CURED DAIKON (GF.GOF.NF) \$18
SHAVED FENNEL. FRIED GINGER. PONZU GEL

CONFIT WITLOF (GF) \$16
PICKLED LEAVES. PECAN CREAM. APPLE & BLACK
GARLIC CUSTARD

KELP NOODLES CACIO E PEPE (GF.GOF) \$20
PEA SHOOTS. SNOW PEAS. DRIED OLIVES

TURNIPS (GF) \$18
WASABI YOGHURT. SHIMEJI



MAINS

GRILLED COURGETTE (GF) \$26

EGGPLANT ANCHOVIES. ALMOND RICOTTA. LEMON GARLIC
CHILLI INFUSED OIL

CELERIAC FONDANT (GF,NF) \$27

BELUGA LENTILS. PICKLED OYSTER MUSHROOM.
BUCKWHEAT PANGRATTATO

ABALONE MUSHROOM ADOBŌ (GF,NF) \$30

SWEET CORN. QUINOA. GRILLED SHALLOTS

RICE CAKES (GF,NF) \$28

BROCCOLI. RED CHILLI. SESAME

DESSERT

COCONUT YOGHURT CHEESECAKE (GF) \$17

ALMOND PRALINE. STRAWBERRY CREMEUX. OLIVE OIL POWDER

BLACK FOREST CHEESECAKE (GF) \$8 PER PEICE

KIRSCH CREAM. CHERRY COMPOTE

CHOCOLATE TERRINE (GF,NF) \$17

MACA ICE CREAM. GOJI SAUCE

APPLE MOUSSE (NF) \$17

OAT CLUSTERS. ROSEMARY ICE CREAM



(GOF) GARLIC ONION FREE | (GF) GLUTEN FREE | (NF) NOT FREE

A collection of various colored leaves and stems scattered on a white background. The leaves are in shades of green, yellow, orange, and red, with some showing signs of aging or damage. The stems are thin and brown. The overall composition is a natural, somewhat chaotic arrangement of botanical elements.

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